



This wine is 100% Organic /
Biodynamic as certified by
Australian Certified Organic.

2014 KALLESKE ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz and Viognier added for extra complexity. After specifically harvesting whilst fresh and vibrant, the grapes were wild fermented and partially barrel matured for added complexity. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

GROWING SEASON

Vintage 2014 was an excellent year. The wines from 2014 are strong with deep and vibrant colour, excellent fruit definition and solid but integrated tannin structure ensuring longevity for the wines. The 2014 growing season began with slightly above average Winter rainfall however Spring and early Summer were very dry with 40% less rain than normal. Temperatures were also up with the Spring/Summer growing season being an average of 2 degrees C warmer. However, this dry and warm season changed dramatically in mid February with 100mm of rain falling, the wettest February day in 45 years. This slowed the ripening of the grapes considerably and combined with average mild temperatures in March (25.7 degrees C) a steady ripening of the grapes ensued. This ensured good flavour and moderate sugar development producing outstanding quality.

VINEYARD

A 1940s planting of Grenache is the basis of this rosé. Combined with the Grenache is a portion of Shiraz and a dash of Viognier for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested on numerous occasions from early March to early April, the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2 - 24 hours for subtle colour and flavour extraction. The juice was then wild fermented partially in tank and partially in barrel for added complexity. Following maturation in tank and barrel (on lees) for 2 months the components were blended together, with the tank portion providing freshness and the barrel component adding extra texture and richness.

TASTING NOTES

The 2014 Rosina is bright rose-petal pink in colour. Lifted aromatics of floral perfume, musk, strawberries and cream, raspberry, jasmine and potpourri emanate from the glass. The palate is alive with intense bright berry fruits, toffee apple and delicious juiciness. Perceptible but balanced natural grape sweetness adds mouth-feel and generosity which is then framed by subtle acidity. This is a flavoursome mid-weight rosé that is completed by a generous bright lingering finish. Enjoy now.